NEW ZEALAND

EDICT OF GOVERNMENT

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NZS BIO FISFOOIC.ALL (2011) (English): Importation of fish food and fish bait from all countries (Updated 2 December 2011) [By Authority of The Biosecurity Act of 1993]

We will sell to no man,
we will not deny or defer to any man either justice or right.
Magna Carta—Tūtohinga Nui
Kore rawa e hoko ki te tangata, e kore e whakakāhoretia,
e tautuku rānei te tangata ki te ture, tika ranei.

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IMPORT HEALTH STANDARD FOR FISH FOOD AND FISH BAIT FROM ALL COUNTRIES

Issued pursuant to Section 22 of the Biosecurity Act 1993
Dated: 2 December 2011

Part A. GENERAL INFORMATION describes the legal basis for this import health standard and the general responsibilities of the importer.

Part B. IMPORTATION PROCEDURE outlines whether a permit is required, the conditions of eligibility, and documentation that may need to accompany the consignment.

Part C. CLEARANCE PROCEDURE describes the clearance requirements at the New Zealand border and, if necessary, whether the consignment must go to a transitional facility or containment facility.

Part D. ZOOSANITARY CERTIFICATION contains model health certification that must be completed fully and accompany the consignment to New Zealand.

PART A. GENERAL INFORMATION

1. IMPORT HEALTH STANDARD

1.1 Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for fish food and fish bait from all countries.

1.2 To obtain biosecurity clearance the fish food must meet the requirements of this import health standard.

1.3 This import health standard may be reviewed, amended or revoked at the discretion of the Animal Import/Export Group Manager.

2. IMPORTER'S RESPONSIBILITIES

2.1 The costs to MAF in performing functions, powers and duties provided for in the Biosecurity Act relating to the importation of products for fish food will be recovered in accordance with the Biosecurity Act and any regulations made under that Act.

2.2 All costs involved with documentation, transport, storage and obtaining a biosecurity authorisation and/or biosecurity clearance must be borne by the importer or agent.

2.3 Where irradiation of fish food has proved impractical in the country of origin, the importer may arrange, prior to shipment, for irradiation to be carried out by:

Schering-Plough Animal Health Ltd

33 Whakatiki St
Upper Hutt
New Zealand
Tel 0800 783 745 or +64 4 439 1952.

All consignments are subject to approval and acceptance by Schering Plough Animal Health Ltd. Items must be packaged so that they fit into a container with the dimensions 384mm x 600mm x 276mm. The item must weigh no more than 8kg.

In certain circumstances packages larger or heavier than specified above may be able to be irradiated subject to approval by Schering-Plough Animal Health Ltd, otherwise they must be irradiated in another country.

2.4 It is the importer's or agent's responsibility to ensure that all feed that contains ruminant protein complies with labelling as set out in the requirements of New Zealand's Biosecurity (Ruminant Protein) Regulations 1999. The labelling requirements are available online at: http://www.biosecurity.govt.nz/pest-and-disease-response/pests-and-diseases-watchlist/tse/surveillance/ruminant-feed-labelling

2.5 The Agricultural Compounds and Veterinary Medicines Act 1997 (ACVM Act) requires certain oral nutritional compounds (an example of which is stock feed) to be registered prior to their importation. To establish a product's status under the ACVM Act importers should request a Class Determination (a paid discretionary service) for the product prior to importation to facilitate its entry under the ACVM Act. If the product is determined as requiring registration, a letter containing relevant advice will be forwarded. More information about Class Determination can be found at: http://www.nzfsa.govt.nz/acvm/subject/registration/class.htm

2.6 It is the importer's or agent's responsibility to ensure that they comply with the current version of the relevant import health standard at the time of importation. Current versions of import health standards are available online at http://www.biosecurity.govt.nz/ihs/search

3. DEFINITION OF TERMS

Animal Imports and Exports Group Manager
The Animal Imports and Exports Group Manager, Biosecurity New Zealand, Ministry of Agriculture and Forestry, or any person who for the time being may lawfully exercise and perform the power and functions of the Animal Imports and Exports Group Manager.

Artemia salina* and *Artemia fransiscana
These two species of brine shrimp are known to be present in New Zealand. Brine shrimp larvae are hatched in salt water from dried cyst-like eggs and are commonly used as fish food.

Biosecurity clearance

A clearance under section 26 of the Biosecurity Act (1993) for the entry of goods into New Zealand. (Explanatory Note: Goods given a Biosecurity clearance by an inspector are released to the importer without restriction).

Brackish water

A mixing of seawater with fresh water, as in estuaries. For the purposes of this import health standard, brackish water is considered to be part of the marine environment.

Commercially prepared and packaged

A product that has been manufactured in a commercial manner by a commercial enterprise and is packaged in tamper proof packaging.

Competent Authority

The Veterinary Authority or other Governmental Authority of a country having the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the OIE *Terrestrial Animal Health Code* and *Aquatic Animal Health Code* in the whole territory.

Equivalence

Acceptance by a Chief Technical Officer that measures that are not identical have the same effect.

Inspector BA

Means a person who is appointed an inspector under section 103 of the Biosecurity Act (1993). (Explanatory Note: An inspector is appointed to undertake administration and enforcement of the provisions of the Biosecurity Act and controls imposed under the Hazardous Substances and New Organisms (HSNO) Act 1996).

MAFBNZ

The Ministry of Agriculture and Forestry Biosecurity New Zealand.

Marine fish

Any species of fish that does not spend any part of its life cycle in fresh water. Salmon, which spawn in fresh water, are NOT a marine fish. Note: for the purposes of this import health standard, brackish water is considered to be part of the marine environment.

Non-viable

Not capable of living or developing independently**.**

Official veterinarian

An official veterinarian means a veterinarian authorised by the Veterinary Administration of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of the chapter of the OIE *Terrestrial Animal Health Code* and *Aquatic Animal Health Code* pertaining to obligations of certification.

OIE *Codes*

The World Organisation for Animal Health *Terrestrial Animal Health Code* and *Aquatic*

Animal Health Code.

Permit to import (Import Permit)
A written order issued by the Director-General of MAF authorising the importation of risk goods to a specified facility.

Private consignment
A consignment imported as personal property and not intended for resale.

Shelf stable
Not requiring refrigeration or freezing before opening.

Zooplankton
Zooplankton are organisms drifting in the water columns of oceans, seas, and bodies of fresh water, and include *Daphnia* spp., krill (order *Euphausiacae*) and mysida shrimps (family *Mysidae*).

Zoosanitary certificate
A certificate issued by the exporting country in accordance with the provisions of the OIE *Terrestrial Animal Health Code* and *Aquatic Animal Health Code*.

4. EQUIVALENCE

The import health standard has been agreed as being suitable for trade between the exporting and the importing countries. It is expected that the products will meet the requirements in every respect.

Occasionally it is found that, due to circumstances beyond the control of the importer or exporter, a consignment does not comply completely with this import health standard. In such cases, an application for equivalence may be considered, equivalence granted and a permit to import issued at the discretion of the New Zealand Ministry of Agriculture and Forestry, but only if the following information is forwarded by the certifying government's Veterinary Authority:

- which part of the import health standard cannot be met and how this has occurred;
- the reason the consignment is considered to be of an "equivalent health" status and/or what proposal is made to return the consignment to an equivalent health status as set out in this standard; and
- the reasons why the Veterinary Authority of the country of origin believes this proposal may be acceptable to the New Zealand Ministry of Agriculture and Forestry and its recommendation for its acceptance.

PART B. IMPORTATION PROCEDURE

5. PERMIT TO IMPORT

A permit to import is not required for consignments that meet the import health standard.

6. DOCUMENTATION ACCOMPANYING THE CONSIGNMENT

6.1 Where required, the consignment must be accompanied by appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION.

6.2 Documentation must be in English, but may be bilingual (language of exporting country/English).

6.3 It is the importer's responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is original (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining biosecurity authorisation and/or clearance or rejection of consignments.

7. ELIGIBILITY

7.1 With the exception of clause 7.2.3 i, products for terrestrial animal use are NOT eligible for import under this import health standard.

7.2 Provided all conditions specified under this import health standard are met, the following items are eligible for importation under this import health standard and may be given biosecurity clearance:

7.2.1 **Shelf stable fish food and fish bait**

Shelf stable fish food and fish bait may be given biosecurity clearance provided it is commercially prepared and packaged.

7.2.2 **Viable *Artemia salina* and *Artemia fransiscana***

Viable *Artemia salina* and *Artemia fransiscana* to be used for aquatic animal or fish food may be given biosecurity clearance if the *Artemia* species is noted in accompanying documentation or on the packaging.

7.2.3 **Fishmeal and fish oil**

7.2.3 i Fishmeal and/or fish oil not intended for manufacture into fish food may be given biosecurity clearance provided:

EITHER a. The consignment is accompanied by a manufacturer's declaration (original or copy) stating the fishmeal and/or fish oil has been heat treated at a minimum core temperature of 80^{o}C for a period of no less than 20 minutes;

OR b. The fishmeal and/or fish oil is part of a composite product, is commercially prepared and packaged, and not intended for human or animal consumption;

OR c. For a private consignment:

The product is commercially prepared and packaged; and

The product is in its original sealed packaging on arrival; and

The consignment has a total weight of 20 kilograms or less.

7.2.3 ii Fishmeal and/or fish oil in fish food or intended for manufacture into fish food may be given biosecurity clearance provided it is accompanied by appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION.

7.2.4 **Marine fish**

Marine fish may be given biosecurity clearance provided:

i. Species and country/region of origin are stated in accompanying documentation.

ii The product has been:

EITHER a. frozen to below -18ºC for a minimum of 18 hours prior to importation;

OR b. subject to irradiation with 2.5 Mrads (25kGy).

7.2.5 The following products may be given biosecurity clearance provided they are accompanied by appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION.

i. Rendered poultry products (restricted to poultry meal, poultry feather meal, poultry oil, and poultry blood meal).

ii. Rendered ruminant products (restricted to ovine blood meal, ovine meat meal, ovine bone meal, ovine casing meal, bovine blood meal, bovine meat meal, and bovine bone meal).

iii. Non-viable zooplankton (other than *Artemia salina* and *Artemia franciscana)*.

iii. Non-viable blood worms (chironomid midge larvae).

PART C. CLEARANCE PROCEDURE

8. BIOSECURITY CLEARANCE

8.1 Providing that the documentation and consignment meets ALL requirements noted under ELIGIBILITY and PART D. ZOOSANITARY CERTIFICATION (where required), the consignment may, subject to sections 27 and 28 of the Biosecurity Act 1993, be given a biosecurity clearance pursuant to section 26 of the Biosecurity Act 1993.

8.2 Upon arrival in New Zealand, the documentation accompanying the consignment must be inspected by an inspector at the port of arrival. The inspector may also inspect the consignment, or a sample of the consignment.

PART D. ZOOSANITARY CERTIFICATION

9. EXPORT CERTIFICATION

9.1 The following Model Zoosanitary Certificate contains the information required by MAFBNZ to accompany imports of consignments of products for fish food into New Zealand from all countries.

MODEL ZOOSANITARY CERTIFICATION

Commodity: FISH FOOD

To: NEW ZEALAND

Exporting Country:

Competent Authority:

I. ORIGIN OF THE CONSIGNMENT

Name/s and address/es of processing premises: .....

.....

Processing premises registration number: .....

II. CONSIGNMENT DESCRIPTION

The commodity contained in this consignment is (describe form and packaging):

.....

Amount (in kg) of the consignment:.....

III. DESTINATION OF THE CONSIGNMENT

Name and address of New Zealand importer:.....

.....

IV. ZOOSANITARY INFORMATION

VETERINARY CERTIFICATE

I, ... (list name of Official Veterinarian)
being the Official Veterinarian of..... , (list the exporting country) after due enquiry, certify that:

1. For fish food comprising of:

    1.1 **Rendered poultry products** (restricted to poultry meal, poultry feather meal, poultry oil, and poultry blood meal)

        1.1.1 The rendered poultry products are manufactured entirely from poultry and do not contain any protein derived from ruminants, unless clause 1.2 of this zoosanitary certificate is met.

        1.1.2 The rendered poultry products are NOT derived from poultry that were slaughtered as an official disease control measure.

        1.1.3 The rendered poultry products were processed in premises under the supervision of the Competent Authority.

        1.1.4 The rendered poultry products have undergone an industrial rendering process, subjecting the product to:

            i. a core temperature of at least 80^{o}C for 1364 minutes, OR
            ii. a core temperature of at least 85^{o}C for 500 minutes, OR
            iii. a core temperature of at least 90^{o}C for 184 minutes, OR
            iv. a core temperature of at least 95^{o}C for 68 minutes, OR
            v. a core temperature of at least 100^{o}C for 25 minutes, OR
            vi. a core temperature of at least 105^{o}C for 10 minutes, OR
            vii. a core temperature of at least 110^{o}C for 4 minutes, OR
            viii. a core temperature of at least 115^{o}C for 2 minutes, OR
            ix. a core temperature of at least 120^{o}C for 1 minute, OR
            x. any processing method approved by the Veterinary Authority where it has been demonstrated that the final product has been sampled on a daily basis over a period of one month, and *Clostridium perfringens* is absent in 1 g samples taken directly after heat treatment. Details of the critical control points under which the processing plant complies with this standard must be recorded and maintained for monitoring. Information to be recorded must include the particle size, critical temperature and, as appropriate, the absolute time, pressure profile, raw feed material feed-rate and fat recycling rate, OR
            xi. any processing method approved by the Veterinary Authority where it has been demonstrated that the final product has been sampled on a daily basis over a period of 10 days, repeated annually, and *Clostridium perfringens* is absent in 1 g samples taken directly after heat treatment. Details of the critical control points under which the

processing plant complies with this standard must be recorded and maintained for monitoring. Information to be recorded must include the particle size, critical temperature and, as appropriate, the absolute time, pressure profile, raw feed material feed-rate and fat recycling rate.

(Delete rendering process options not applicable to the consignment)

(Delete product category 1.1 if it is not applicable to the consignment)

1.2 **Rendered ruminant products** (restricted to ovine blood meal, ovine meat meal, ovine bone meal, ovine casing meal, bovine blood meal, bovine meat meal, and bovine bone meal)

1.2.1 The rendered ruminant products are manufactured entirely from ruminant animal and do not contain any protein derived from poultry, unless clause 1.1 of this zoosanitary certificate is met.

1.2.2 The rendered ruminant products originate from animals born and reared in either Australia or New Zealand, which are recognised as having a negligible BSE risk and as free from scrapie, in accordance with the specifications in the OIE *Terrestrial Animal Health Code*.

1.2.3 The rendered ruminant products are NOT derived from ruminants that were slaughtered as an official disease control measure.

1.2.4 The rendered ruminant products have been through an industrial rendering process, subjecting the product to:

i. a core temperature of more than 133°C for at least 20 minutes.

OR

ii. a core temperature greater than 100°C for at least 125 minutes, AND
a core temperature greater than 110°C for at least 120 minutes, AND
a core temperature greater than 120°C for at least 50 minutes.

OR

iii. a core temperature greater than 100°C for at least 95 minutes, AND
a core temperature greater than 110°C for at least 55 minutes, AND
a core temperature greater than 120°C for at least 13 minutes.

OR

iv. a core temperature greater than 100°C for at least 16 minutes, AND
a core temperature greater than 110°C for at least 13 minutes, AND
a core temperature greater than 120°C for at least 8 minutes, AND
a core temperature greater than 130°C for at least 3 minutes.

OR

v. a core temperature greater than 80°C for at least 120 minutes, AND a core temperature greater than 100°C for at least 60 minutes.

OR

vi. a core temperature greater than 118°C for at least 40 minutes.

OR

vii. any process from clause 1.1.4 of this zoosanitary certificate. State which (1.1.4 i–xi) process used: ……..

(Delete rendering process options not applicable to the consignment)

Explanatory note: The products may be cooked in such a manner that the time-temperature requirements are achieved at the same time.

(Delete product category 1.2 if it is not applicable to the consignment)

1.3 **Species of zooplankton** (other than *Artemia salina* and *Artemia franciscana*)

1.3.1 The product contains no viable zooplankton.

1.3.2 The zooplankton has been subjected to an irradiation dose of at least 2.5 Mrads (25 kGy).

(Delete product category 1.3 if it is not applicable to the consignment)

1.4 **Blood worms** (chironomid midge larvae)

1.4.1 The product contains no viable blood worms (chironomid midge larvae).

1.4.2 The blood worms (chironomid midge larvae) have been subjected to an irradiation dose of at least 2.5 Mrads (25 kGy).

(Delete product category 1.4 if it is not applicable to the consignment)

1.5 **Fishmeal and fish oil**

1.5.1 The fishmeal and/or fish oil were NOT derived from animals that were slaughtered as an official disease control measure.

1.5.2 The fishmeal and/or fish oil were derived from animals that at the time of slaughter did not show any clinical signs of disease.

1.5.3 The fishmeal and/or fish oil have been treated at a minimum core temperature of 80°C for a period of no less than 20 minutes.

(Delete product category 1.5 if it is not applicable to the consignment)

2. During manufacturing, quality control measures were in place to ensure that contamination with other products did not occur.

.....

Signature of Official Veterinarian Date

Name and address of office: .....

.....

Note: Official stamp of the government Veterinary Authority of the exporting country must be applied to all pages of the Zoosanitary Certification